Choirboys in The Kitchen

Esther Walser

Favorite Recipes of the Chapel Boy's Choir
W.M.C. Valley Farge, Pa.

WASHINGTON MEMORIAL CHAPEL
CHOIR OF MEN AND BOYS

The history of singing by choirs of men and boys extends as far back as the beginning of part-singing in the Church in the 12th Century. This history is a venerable tradition today carried forward principally in the member branches of the Anglican Church, known in the United States as the Episcopal Church.

The Washington Memorial Chapel, situated in the Valley Forge National Park, is unique in that it serves both as a National Shrine - a Memorial to George Washington - and as an active Episcopal Parish for the surrounding communities. Thousands of visitors from all faiths worship in the Chapel each year, and the Chapel continues in an active ministry of teaching, social outreach and worship.

The Washington Memorial Chapel Choir of Men and Boys dates from 1903. Through the years it has provided music for the Sunday morning services, State services, special Evensongs and sung concerts in neighboring churches and area colleges. Recently, the choir performed at St. Patrick's Cathedral in New York City and the National Cathedral in Washington, D.C.

It has become a tradition in the United States for the best boys choirs to visit Great Britain to live and study with British boys choirs. This exciting trip is the highlight of a choristers singing experience and it helps develop their personal discipline as well as their young voices. Such a trip has been planned for the Washington Memorial Chapel Boys' Choir and the proceeds from the sale of this cookbook will help provide funding.

This cookbook contains the favorite holiday recipes of the boys in the choir. I hope you and your family will enjoy these recipes as much as we have enjoyed the music provided by this outstanding group of young choristers. Thank you for your support.

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Easter Favorites

PANCAKES

1/2 cup	flour
1 tsp.	baking powder
1/2 tsp.	salt
2 lg.	eggs, separated
2 tbsps.	melted butter
2/3 cup	milk
1 tbsp.	sugar or honey (optional)

Combine dry ingredients. Add beaten egg yolks, butter and milk. If you plan to use as dessert, you may add sugar or honey. Fold in beaten egg whites. Drop in 3" to 4" rounds on greased and heated griddle. Brown lightly on both sides over medium heat.
Serve warm, topped with hot apple sauce flavored with cinnamon and nutmeg or with hot blueberries.
Makes about 18 small pancakes

Micheline Demers
(Jasmin and Donat Chabot's Mother)

EGGS IN MAPLE SYRUP

1 cup	maple syrup
2-3	eggs slightly beaten

Bring the maple syrup to a boil. Slowly pour in the eggs stirring gently with a fork. Then turn down the heat and allow to simmer for about 5 minutes.
Makes 3 to 4 servings.

OEUFF ENTER ALLIES

1 1/2 dozs.	hard cooked eggs, sliced
1/2 lb.	bacon
1/4 cup	butter
1/4 cup	flour
1 cup	light cream
1 cup	milk
1 lb.	grated sharp cheese
1/2 tsp.	salt
	dash of pepper
1	clove garlic, crushed
1/4 tsp.	thyme
1/4 tsp.	marjoram
1/4 tsp.	basil
1/4 cup	chopped parsley
1 1/2 cup	buttered bread crumbs

Fry bacon.
Make sauce; butter, flour, cream, milk, stir in cheese till malted. Put in seasonings.
Layers in casserole; sauce, eggs bacon. Repeat ending with sauce, crumbs on top. Bake uncovered 20 minutes at 380 degrees.

Kathy Johnson
(Andy's Mother)

EASTER BREAD

1 pkg.	yeast
1 cup	warm water
3/4 cup	scalded milk
1/4 cup	butter or milk
1/2 tsp.	salt
4 to 4 1/2 cups	flour
3	eggs, beaten
1 tsp.	cinnamon
1/4 cup	sugar
1/2 tsp.	anise oil
few drops	yellow food coloring

Melt yeast in 1 cup of warm water, set aside.
Pour scalding milk over butter or margarine and salt; stir until butter melts. Add cinnamon, lemon juice, sugar, anise oil and food coloring, stir and mix well. Add beaten eggs and yeast mixture. Add flour and mix. Depending on the size of the eggs, add enough flour, so dough is not sticky and can be handled without sticking to your hands. Grease a bowl and add dough to rise for two hours. Roll out dough and braid bread. Put in greased bread pans. Let rise 45 minutes or more depending on room temperature. Beat together one egg plus a tsp. of water. Just before baking, brush bread with egg mixture. Bake at 350 degrees for 30 to 35 minutes.

Mary Ann Piccioni
(Joey's Mother)

IRISH SODA BREAD

4 cups	white unbleached flour
3/4 cup	sugar
4 tsp.	baking powder
1/2 tsp.	baking soda
1/8 tsp.	cream of tartar
2 cups	raisin
2	egg yolks
1/2 stick	butter, softened
2 cups	milk

Generously dust the bottom of a 10" iron skillet or 9 to 10" cake pan, round, with flour. In a large bowl mix all dry ingredients including raisins. Add egg yolks. Work butter into mixture. Add milk a big splash at a time and mix it in with your hands (kids love this!). Batter should be sticky and gooey. Add a little more milk, if too dry. Spread mixture in skillet or pan. Pat the top leaving little indents of fingers. Bake at 300 degrees, until knife inserted comes out clean, about one hour.
Serve warm with lots of butter. Serves 6 to 8.

Dawn Stokes
(Jamie's Mother)

SOUR DOUGH BREAD

Starter:

8 oz.	100 % wholewheat flour
2 tsps.	honey
1 oz	fresh yeast
1 pint	warm water

Dough:

2 lbs.	85% wheatmeal flour
1 tsp.	salt
1/2 cup	warm water

Mix the starter ingredients together and refrigerate for 3 days. Stir twice a day, as it will separate.

Mix all the ingredients for dough in a large mixing bowl. Add starter and mix them together until bowl sides are clean. Knead for 15 minutes. Divide in half and put into two molds, 1 lb. each, and let them rise for about one hour until doubled. Bake at 400 degrees for 10 minutes, then 350 degrees for 30 minutes.

Landra Prins
(Henri's Mother)

SCOTTISH SHORTBREAD

2 cups	unsalted butter
1 cup	powdered sugar
1 cup	rice flour
3 cups	sifted all purpose flour

Cream the butter, gradually adding the sugar, until light and fluffy.
Shift flour together and add to the creamy mixture, stir well.
Chill for several hours.
Divide dough in half. Flour board with flour and sugar. Pat down dough until 1/2" thick into two equal circles. With a fork prick each mound deeply to make 16 pie shaped wedges. Bake on ungreased cookie sheet at 350 degrees for 5 minutes, then turn down to 300 degrees for 45 to 60 minutes. Cut when still warm. Sprinkle with sugar.
Makes 32 wedges.

(Often served at wedding in Scotland).

Anne Mitchell Reid

FLOUNDER FLORENTINE

1 pkg.	10 oz. frozen chopped spinach, thawed
3 tbsps.	butter or margarine
1/3 cup	chopped onion
27	unsalted crackers, finely rolled (1 cup crumbs)
1	egg, lightly beaten
1/2 tsp.	salt
1/8 tsp.	ground black pepper
2 lbs.	fresh or frozen flounder fillets, thawed, drained and separated
1	15 oz. can tomato sauce
1/2 tsp	basil
3/4 tsp.	oregano
	wooden toothpicks

Squeeze spinach dry between paper towels. Heat butter; saute onion until golden. Combine with spinach, crumbs and next three ingredients. Divide evenly over fillets placing on narrow end; roll up; secure with wooden picks. Place in a large shallow baking dish. Combine tomato sauce with next two ingredients; spoon over fish. Cover with aluminum foil. Bake in a preheated moderate over, 350 degrees for 25 to 30 minutes, or until fish flakes easily when tested with a fork. Remove wooden picks.
Makes 6 (about 10 oz.) servings.

Mary Ann Piccioni
(Joey's Mother)

CHICKEN DIPS

Coating:

1 sm. box	wheat crackers, ground to crumbs
1/2 tsp.	ground sage
2 or 3 shakes	paprika
	medium whole chicken breasts, skinned and boned, cut into nuggets, 1 1/2" each
1/4 cup	milk

Combine coating mix in a plastic bag.
Dip nuggets in milk and put in the bag with crumbs. Shake them well to coat.
Place chicken on cookie sheet, covered with foil. Bake at 450 degrees for about 6 to 8 minutes, turning nuggets about half way through baking time. Serve hot with ketchup or barbecue sauce as a dip.
Serves about four.

Barbara Meyer's
(Drew's Mother)

CREAM OF MUSHROOM SOUP

6 tbsps.	butter
2 tbsps.	chopped onion
1/2 lb.	mushrooms, chopped fine or stems from 1 lb. mushrooms
2 tbsps.	flour
4 cups	chicken stock
1 cup	cream or half and half

Melt butter in deep pan. Add onions and mushrooms and cook slowly for 15 minutes. Stir in flour and add slowly chicken stock. Bring to a boil. Cook slowly for 20 minutes on an asbestos mat or in a double boiler. Season to taste with salt and pepper. Just before serving, add cream and heat, but do not boil.

Claudia Reid-Krausz

CRAB SOUP

1 lb.	crabmeat, soaked in 3 shots sherry for 1/2 hour
1 can	tomato soup
1 can	pea soup
1 can	milk

Simmer in all the ingredients together.

Kathy Johnson
(Andy's Mother)

JEWISH COFFEE CAKE

Topping:

1 cup	sugar
3 tsp.	cinnamon
1 cup	chopped nuts
1 cup	coconut

Batter:

1 cup	butter
1 cup	sugar
2 tsp.	vanilla
4	eggs
1 pint	sour cream
3 cups	flour
2 tsp.	baking soda

Cream butter, sugar and vanilla together. Add eggs, one at a time, and the remaining ingredients for batter. Mix all of the topping ingredients together. Using shallow roast pan, arrange thin layer of batter and topping alternately three times, ending with topping. Knife through all zig-zag. Bake at 350 degrees pre-heated oven for 50 to 60 minutes.

Minsook Preston
(Paul's Mother)

CHERRY DELIGHT

3/4 lb.	margarine, softened
3 cups	flour
3 tbsps.	sugar
1/2 lb.	cream cheese
1	lg. container whipped topping
1/2 box	confectioner's sugar
1 can	cherry or blueberry pie filling

Blend first 3 ingredients with hands. Press onto ungreased cookie sheet with sides.

Bake at 350 degrees for 18 minutes.

Blend cream cheese, whipped topping and powdered sugar until smooth. Spread over cooled crust.

Top with cherry pie filling. Refrigerate.

Variation: Cherry and blueberry pie fillings can be used for patriotic effect. Let some of the white second layer show through.

Anne Della Penna
(Mark's Mother)

CHEESE CUPCAKES

Cake:

3	8 oz. pkg. cream cheese
1 cup	sugar
5	eggs
1 1/2 tsp.	vanilla

Icing:

1 cup	sour cream
1/4 cup	sugar
1/4 tsp.	yogurt

Mix cheese and sugar well. Add eggs one at a time, beating well often. Add vanilla and pour into paper muffin cups. Bake at 300 degrees for 40 minutes. Cool for 5 minutes.

Mix icing ingredients. Spread on each cheese cup. Add a blob of jelly and return to oven for 5 minutes.

Kathy Johnson
(Andy's Mother)

CHEESE CAKE WITHOUT CRUST

1 lb.	cream cheese
3/4 cup	sugar
3	eggs
3 tbsps.	flour
2 1/8 cups	milk
1 tbsp.	lemon juice

Mix first four ingredients. Then add the milk and lemon juice. Sprinkle with cinnamon, if desired. Bake at 325 degrees for 1 1/2 to 2 hours.

Pat Bradley
(Brad's Mother)

CREAM CHEESE POUND CAKE

3 sticks	margarine
1	cream cheese, 8oz. pkg.
3 cups	granulated sugar
6	eggs
3 cups	flour
1 tsp.	vanilla

Cream margarine and cream cheese. Add sugar, beat well. Add 2 eggs and beat until fluffy. Add flour and remaining eggs alternating each. Beat well after each addition. Stir in vanilla.

Pour into greased and floured bread pan or tube pan. Bake at 300 degrees for 1 1/2 hour. Test for doneness. Cool before removing.

Barbara Meyers
(Drew's Mother)

SOUR CREAM POUND CAKE

1 cup	butter
6	eggs
3 cups	plain flour
1 cup	sour cream
1/4 tsp.	baking soda
1 tsp.	vanilla or lemon flavoring
3 cups	sugar

Cream butter. Add egg yolks one at a time. Add flour alternately with sour cream. Add flavoring and sugar. Fold in beaten egg whites. Bake at 325 degrees for one hour.

Pat Bradley
(Brad's Mother)

PINEAPPLE CASSEROLE

1/2 cup	butter or margarine
1/2 cup	sugar
4	eggs
1 lg. can	crushed pineapple, drained
5 pieces	bread, cut or torn into cubes

Cream butter and sugar. Add eggs and beat well. Add pineapple, stir in bread. Bake in greased 1 1/2 qt. casserole dish, uncovered at 350 degrees for one hour until brown.
It may also be cooked in microwave oven for approximately 20 minutes.

JoAnn Chappie
(Drew's Mother)

BUTTER COOKIES

2 cups	flour
1/2 tsp.	baking soda
1/4 tsp.	salt
3/4 cup	butter
1 cup	brown sugar
1	egg
1 tsp.	vanilla extract

Combine flour, soda, salt together. Set aside.
Cream butter, add brown sugar gradually and the vanilla, beat well. Mix in slowly the flour mixture. Form dough into rolls, 1 1/2" in diameter. Wrap in waxed paper. Chill for 2 hours. Cut the rolls in thin slices, 1/4".
Bake at 350 degrees on ungreased cookie sheet for 8 to 10 minutes.
Good with herb tea!

Micheline Demers
(Jasmin and Donat Chabot's Mother)

4th Of July Favorites

esther walker

NAPA VALLEY CHICKEN

3 lbs.	frying chicken, cut into parts
1/4 cup	butter or margarine

1 cup	catsup
1/2 cup	baking sherry
1/3 cup	water
2 tbsps.	lemon juice
1 med.	onion, minced
1 tbsp.	worchestershire sauce
2 tbsps.	butter or margarine
1 tbsp.	brown sugar

Coat chicken in seasoned flour. In hot melted butter or margarine cook chicken until evenly browned. In saucepan, combine catsup and next seven ingredients; bring to boil. Put chicken in 2 qt. casserole and pour over above mixture. Heat oven to 325 degrees. Bake chicken, covered, for 1 1/4 hours, until tender.
Serves four.

Susan Trempe
(Bobby and Stephen's Mother)

BARBECUED SPARERIBS

2 lbs.	spareribs
	salt and pepper to taste

3/4 cup	catsup
3/4 cup	water
2 tbsps.	worcestershire sauce
1 tsp.	salt
1 tsp.	chili powder
1/4 tsp.	cayenne
2 tbsps.	brown sugar
2 tbsps.	vinegar
2	onions, sliced
1 tsp.	paprika
1/2 tsp.	pepper

Season spareribs and brown on both sides. Combine remaining ingredients and heat to blend. Place spareribs in casserole or baking dish. Pour sauce over spareribs. Cover and bake at 300 degrees for 1 1/2 hours. Serve with rice.
Makes 6 servings.

STEPHEN'S FAVORITE FRIED CHICKEN

chicken parts; legs, thighs, breasts
seasoned breadcrumbs
lemon juice
tarragon, oregano, thyme or any favorite herb to taste
pam, no stick cooking spray

Spray a teflon cookie sheet with Pam. Dip chicken parts in lemon juice, then roll in breadcrumbs to which herb has been added. Place in sprayed cookie sheet, skin side down. Bake at 450 for 15 to 20 minutes. Turn chicken and bake for 15 minutes more. Good hot or cold.

Susan Trempe
(Bobby and Stephen's Mother)

CHICKEN AND COTTAGE CHEESE SANDWICHES

1/2 cup	chicken, cooked and chopped
1 cup	cottage cheese
1/2 cup	chopped celeries
2 tsps	sweet pickles
2 tsps	mayonnaise
	salt and pepper

Mix all the ingredients for sandwiches.

Micheline Demers
(Jasmin and Donat's Mother)

CHICKEN AND ALMONDS SANDWICHES

1 cup	chicken, cooked and chopped
2 tsps.	chopped almonds
2 tsps.	olives, sliced
1/4 cup	mayonnaise
1 tsp.	cream
	salt and pepper

Mix all the ingredients together for sandwiches.

Micheline Demers
(Jasmin and Donat's Mother)

FILLED TOMATOES

6	ripe tomatoes, hollowed out
4 - 6 slices	white bread, cut cube size
1 1/2 - 2 cups	shredded white cheddar cheese
	parsley flakes to flavor
1/2 cup	melted butter

Prepare tomatoes, set aside. Combine bread cubes, cheese, parsley, and melted butter in bowl. Stuff tomatoes and place on piece of tin foil individually. Squeeze tin foil together at top. Place in 350 degree oven till cheese melts, approx. 30 minutes or on top of grill.

Jane Kunsch
(Kurt's Mother)

GREEN ON GREEN SALAD

1 head	lettuce
1 head	romaine lettuce
1 head	red leaf lettuce
1 pkg.	fresh spinach
1 head	cauliflower, grated

Dressing:

1 1/2 cups	sour cream
1 cup	mayonnaise
3/4 tsp.	garlic powder
1 cup	grated parmesan cheese

Toss greens. Place califlower on top. Add dressing, toss again and serve.

Yield: 15 to 20

Yoshiko Seavy
(Joe's Mother)

SPINACH SALAD DRESSING

1/4 cup	sugar
2 tbsp.	vinegar
1 tbsp.	vegetable oil
1/4 tsp.	paprika
1/5 tsp.	salt

Mix sugar, vinegar over low heat till well blended. Let it cool. Mix in the rest of ingredients. Pour over prepared fresh spinach salad.

OVEN FRIES

1 1/2 lbs	baking potatoes, scrubbed and cut in wedges
3 tbsps.	water
2 tbsps.	vegetable oil
1 tsp.	garlic salt

Put potato wedges and water in a 9" glass pie plate or other microwave dish. cover tightly with glass lid or vented plastic wrap. Microwave on HIGH 6 -8 minutes until potatoes are crisp-tender; drain and let stand 10 minutes. Meanwhile heat over to 475 degrees. Generously grease a jelly-roll type pan. Arrange potatoes in single layer in pan. Brush potatoes with oil; sprinkle with garlic salt. Bake 20 to 25 minutes turning wedges 2 or 3 times until evenly browned and crisp. Makes about 4 servings.
These can also be done on barbeque grill. Just put potatoes in heavy-duty aluminum foil. Fold up tightly and grill for same amount of time.

JoAnn Chappie
(Drew's Mother)

VEGEPATE

1 cup	sunflower seeds, finely chopped
1/2 cup	wheat flour
1/2 cup	torula yeast, can be found in health food store
1	onion, sliced
2 tbsps.	lemon juice
1	potato, grated
1/2 cup	butter or margarine
1 1/2 cup	hot water
	thyme, basil, sage

Put the mixture in pyrex pan. Bake for an hour at 350 degrees. When it is ready, let it cool and then turn out on a plate.
Good on bread, crackers, cucumbers or celery.

Micheline Demers
(Jasmin and Donat Chabot's Mother)

ZUCCHINI BREAD

3	eggs
2 cup	sugar
1 cup	corn oil
1 tbsp.	vanilla
2 cups	zucchini, grated
2 cups	flour
1 tsp.	cinnamon
2 tsp.	baking soda
1/2 tsp.	baking powder
1/4 tsp.	salt
1 cup	chopped nuts

Beat eggs until frothy. Beat in sugar, oil, vanilla. Stir in zucchini.
Sift dry ingredients. Stir into wet mixture and add nuts.
Bake at 350 degrees for 1 hour.
Cool 10 minutes before removing.

Lee Ann Michener
(Brian's Mother)

MEXICAN APPETIZER PIE

3	ripe avocados
1 tbsp.	lemon juice
1 cup	sour cream
	handful sliced scallions
7 ozs.	bottle taco sauce
4 ozs.	shredded montery jack cheese

Mash avocado by hand or processor. Add lemon juice and mix. Place in 9" pie plate and cover to edge with sour cream. Scatter scallions over top, add sauce and sprinkle cheese over top. Serve with taco chips.
The kids love this. A variation for adults is to omit the taco sauce and cheese and top with chopped hard boiled egg and black caviar.

Susan Trempe
(Bobbie and Stephen's Mother)

SUMMER FRUIT TARTS

Favorite Pie Crust recipe
Fruit in season; grapes, strawberries, blueberries, etc.

1 pkg.	vanilla pudding
	red current jelly

Prepare pie crust. Roll out and fit into tart shells. Prick bottom and bake at 425 degrees for 7 to 9 minutes. Cool pie shells. Prepare vanilla pudding according to package directions. Fill tart shells with pudding, top with fruit. Melt jelly over low heat. Glaze fruit with malted jelly. Refrigerate. Serve with whipped cream on top.

Susan Trempe
(Bobby and Stephen's Mother)

RUM CAKE

Cake:

1 pkg.	Duncan Hines yellow cake mix
1 pkg.	instant vanilla pudding
4	large eggs
1/2 cup	salad oil
1/2 cup	water
1/2 cup	light rum
1/2 cup	chopped pecans or walnuts (for bottom of pan)

Glaze:

1/4 lb.	butter
1/4 cup	water
1 cup	sugar
1 oz.	rum

Put first 6 cake ingredients in a mixing bowl. Mix well for 3 minutes. Arrange nuts on bottom of well greased tube or bundt pan, 10". Pour in batter. Bake at 325 degrees for 1 hour. Remove from oven and pierce top of cake thoroughly with a toothpick.
Make the glaze 10 minutes before cake is ready.
Boil (round boil) first 3 glaze ingredients together for 1 minute.
Remove from heat and add rum.
Pour over cake.

Mimi Herschkowitz
(Hans Walser's Mother)

STRIPED DELIGHT

1 1/2 cup	graham cracker crumbs
1/4 cup	sugar
1/3 cup	melted butter or margarine
1	8 oz. pkg. cream cheese, softened
1/4 cup	sugar
2 tbsps.	milk
1	8 oz. container whipped topping
2	4 oz. pkg. instant pudding mix, any flavor
3 1/2 cups	cold milk

Combine first 3 ingredients. Press firmly into bottom of 9 x 13" pan.
Beat cream cheese with sugar and 2 tablespoons of milk until smooth. Fold in half of the whipped topping. Spread over crust.
Prepare pudding as directed on package, using
3 1/2 cups milk. Pour over cream cheese layer.
Chill several hours or overnight.
Spread remaining whipped topping over pudding mixture.
Garnish with grated chocolate or chopped nuts, if desired.
Serves 15.

Anne Della Penna
(Mark's Mother)

QUEEN ELIZABETH CAKE

This is reportedly the only cake that the Queen herself makes.

Cake;

1 cup	sugar
1 1/3 cups	sifted flour
1/4 cup	butter
1	egg, beaten
1 tsp.	vanilla
1 tsp	baking powder
1/3 tsp.	salt
1/3 cup	chopped walnuts
1 cup	water, boiling
1 cup	chopped dates
1 tsp.	soda

Icing:

5 tbsps.	sugar
5 tbsps.	cream
2 tbsps.	butter
chopped nuts	

Pour boiling water over chopped dates and soda. Let stand while the cake ingredients are being mixed.
Add cake mixture to the chopped date mixture and pour into a 9 x 12" pan.
Bake at 350 degree for 30 minutes. You do not want to overcook this cake.
Boil icing ingredients together, except chopped nuts, for 3 minutes and then spread it on cake. Sprinkle with chopped nuts.

Nancy Roberts
(Hans Walser's Grandmother)

LEMON ICE CREAM

2 cans	evaporated milk
1 1/2 cups	sugar
2	lemons
2 pinches	salt
1/2 tsp.	vanilla
	graham cracker crumbs

Hints: Put all bowls and beaters in freezer (metal bowls will really get cold.) Make sure the milk is very cold. Do each can of milk separately and pour in cold metal ice cube trays. Ingredients are for two trays.

Squeeze and grate lemon. Put tiny bit of crumbs in tray bottoms. Beat one can of milk in a chilled bowl and beat with chilled beaters. As milk gets frothy, add salt. Keep beating and add 3/4 cup of sugar slowly, also, lemon juice and vanilla slowly. Fold in lemon rind. Sprinkle crumbs on top.
Freeze.

Lee Ann Michener
(Brian's Mother)

MOCHA BLACK MAGIC CUPCAKES

Cake:

2 cups	flour
2 cups	sugar
1/4 cup	cocoa
2 tsp.	baking soda
1/2 tsp.	salt
2	eggs
2 tsps.	vanilla
1 cup	black coffee
1 cup	milk
1/2 cup	oil

Icing:

3/4 cup	butter or margarine
1 tsp.	vanilla
2	egg yolks
2 1/4 cups	confectioner's sugar

Mix together first 5 ingredients, then add egg and vanilla. Gradually add liquid ingredients till well blended. Batter will be thin. Fill cupcake papers 2/3 full.
Bake at 350 degrees for 20 to 25 minutes.

Mix first 3 icing ingredients till well blended. Gradually add powdered sugar and blend well.
May frost normally or, in hot weather, may cut a hole in top of each cupcake and fill with frosting, then replace with piece of cake that was cut out. Refrigerate in covered container.

Anne Della Penna
(Mark's Mother)

RHUBARB COFFEE CAKE

Cake:

2 cups	sifted flour
1 1/2 cups	white sugar
1 tsp.	baking soda
1 tsp.	salt
1 tsp.	cinnamon
1/4 tsp.	all spice
1/4 tsp.	cloves
2	eggs
1/2 cup	cooking oil
1/3 cup	milk
2 cups	fresh rhubarb, cut in 1/2" pieces

Topping:

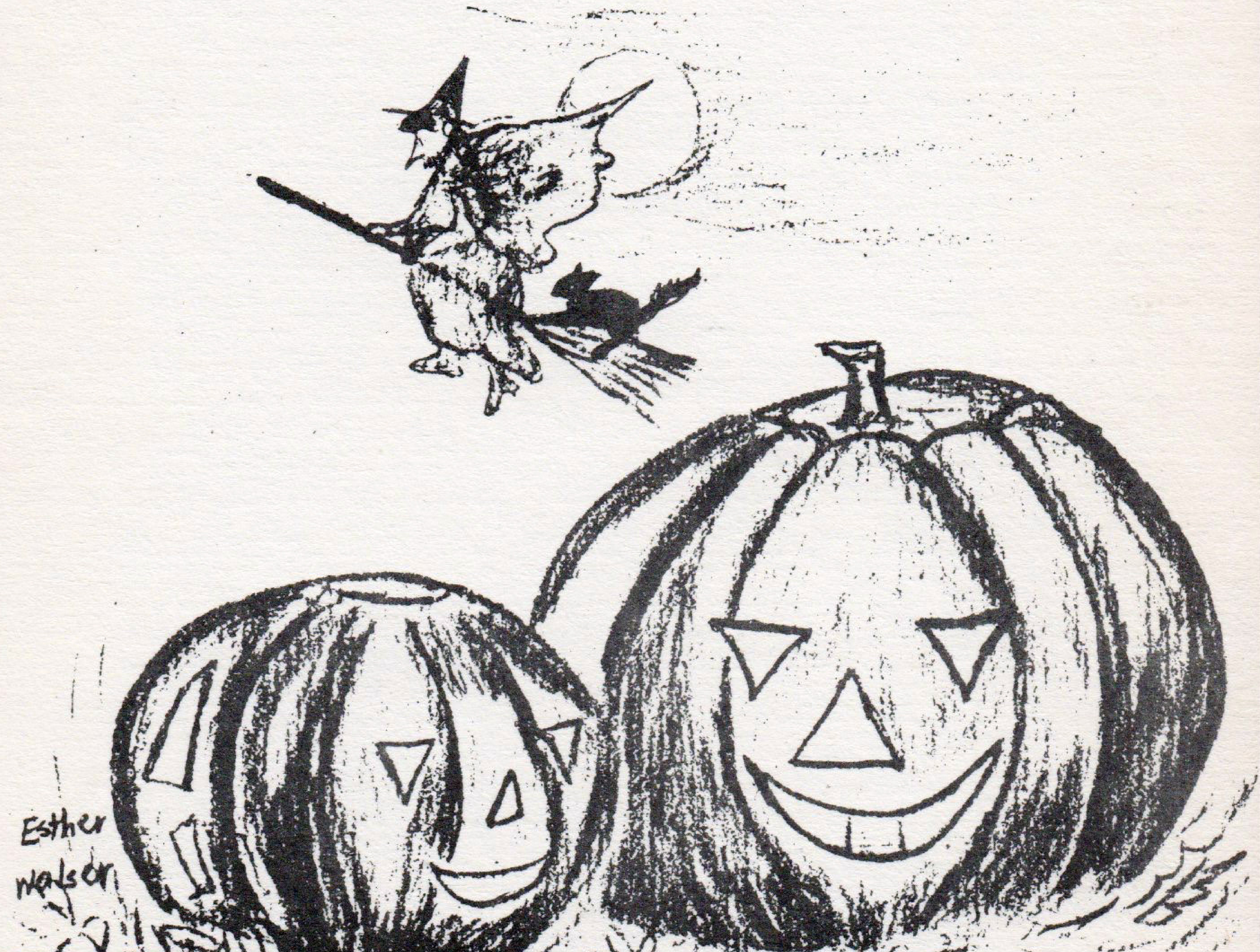
2/3 cup	flour
1/2 cup	brown sugar
4 tbsps.	butter
1/4 cup	chopped nuts

Sift dry ingredients together in a mixing bowl. Beat eggs, oil and milk together and add them to dry ingredients. Fold in rhubarb, turn into greased 9 x 13" pan.

Combine topping ingredients together. Spoon over batter. Bake at 350 degrees for 50 minutes.

Micheline Demers
(Jasmin and Donat Chabot's Mother)

Halloween Favorites


Esther
walser

APPLE PUMPKIN HALLOWEEN CUPCAKES

1/2 cup	butter or margarine, softened
1 cup	sugar
2	eggs
2 cups	flour
3 tbsps.	baking powder
1/2 tsp.	baking soda
1 tsp.	ground cinnamon
1/4 tsp.	nutmeg
1 1/4 cups	diced golden delicious apple
1 cup	canned pumpkin puree
1/2 cup	milk
1/2 cup	raisins
1/2 tsp.	salt

golden or red delicious apple slices and
golden raisins for decorations

Orange Frosting:

1/3 cup	softened butter or margarine
2 cups	powdered sugar
1 tsp.	grated orange peel
2-3 tbsps.	orange juice

Cream butter and sugar until fluffy. Add eggs, one at a time; beat well after each.
Combine flour, baking power, soda, salt and spices. Combine apple, pumpkin, milk and raisins. Stir flour mixture alternately with apple mixture into butter mixture until well mixed.
Fill paper lined or greased muffin pans 2/3 full.
Bake at 350 degrees for 25 minutes or until wooden toothpick inserted near center comes out clean. Cool on wire racks.
Combine all of the frosting ingredients, beat into spreading consistency.
Spread on cupcakes and decorate with apples and raisins.
Makes 22 to 24 cupcakes.

JoAnn Chappie
(Drew's Mother)

HOT MULLED CIDER

1/2 cup	brown sugar
1 tsp.	whole allspice
1 tsp.	whole cloves
1/4 tsp.	salt
1	3" stick of cinnamon
2 quarts	apple cider

orange wedges
dash of nutmeg

Combine all ingredients and bring to a boil. Reduce heat and simmer for 20 minutes. Remove spices and serve in warmed mugs with a clove studded orange wedges.

SUGAR COOKIES

2 1/2 cups	flour
1 cup	sugar
1 cup	butter, softened
1	egg
1 tsp.	baking powder
2 tbsps.	orange juice
1 tbsp.	vanilla

Mix all ingredients together by hand. Chill for 2 hours. Roll out on floured surface. Press cookie out. Bake at 400 degrees for 6 minutes.

Variation: Sprinkle jello mix on the cookies while they are still warm. The flavor of jello depends on the Holiday.

Lee Ann Michener
(Brian's Mother)

OATMEAL CRISPS

1 stick	butter
1	egg
1 tsp.	flour (plus 3 tbsp.)
1 cup	sugar
1 cup	oatmeal
1/2 tsp.	baking powder
pinch of salt	

Combine all ingredients. Drop by teaspoons on aluminum foil, 3" apart.
Bake at 350 degrees for 10 to 12 minutes.
They brown fast, so watch carefully. When cool enough to touch, peel off from aluminum foil.

JoAnn Chappie
(Drew's Mother)

"THE SIMPLER THE BETTER" BROWNIES

1/2 cup	butter, softened
1 cup	sugar
2	eggs
2 oz.	baking unsweetened chocolate, melted
1/2 tsp.	vanilla extract
1/2 cup	flour
1/2 cup	chopped walnuts, optional

Cream butter and sugar, beat in eggs. Add melted chocolate and vanilla. Stir in flour and nuts.
Spread in a greased 8" square pan.
Bake at 325 degrees, preheated, for 30 to 35 minutes.

Enid Reid Wickes

OATMEAL CHOCOLATE CHIP NUT COOKIES

2 cups	butter
2 tsps.	vanilla
1 tsp.	salt
24 oz.	chocolate chips
2 cups	sugar
4 cups	sugar
4 cups	flour
2 tsps.	baking powder
8 oz.	grated Hershey bar
2 cups	brown sugar
5 cups	blended oatmeal
2 tsps.	baking soda
3 cups	chopped nuts
4	eggs

Heat oven to 375 degrees. Cream butter and both sugars. Add eggs and vanilla. Mix together with flour, oatmeal, salt, baking powder, and baking soda. Add chips, candy and nuts. Roll into balls and place 2" apart on cookie sheet. Bake for 6 minutes. Recipe can be halved.
Makes 112 cookies.

Hint: Measure 5 cups of oatmeal, then blend in blender to a fine powder.

Pat Bradley
(Brad's Mother)

EASY APPLE CRISP

4 to 6	med. apples
2/3 cup	brown sugar
1/2 cup	flour
3/4 cup	oats
1/2 tsp.	cinnamon
1/2 cup	melted butter

Turn on oven to 375 degrees. Grease the bottom and sides of a 9 x 9" baking pan (use pam or butter). Core, peel and slice apples. Pack the apples into the bottom of the baking pan. Mix sugar, flour, oats, cinnamon and the melted butter together in a bowl. Spread mixture over apples. Bake for 40 minutes.

Pat Bradley
(Brad's Mother)

Thanksgiving Favorites

Esther Weber

CHUNKY CHILI

8 lbs.	stewmeat, cut into 1" cubes
1/3 cup	vegetable oil
6 (3 cups)	medium onions, sliced
4	garlic cloves, crushed
1/3 cup	butter or margarine
4 cans	tomatoes, 28 oz. each
6 cans	red kidney beans, 16 oz. each
2 cans	tomato paste, 6 oz. each
6 - 7 tbsps.	chili powder
2 tbsps.	salt
2 tsps.	beef stock base
1 tsp.	tabasco
3/4 cup	water
1/2 cup	cornstarch
4	green peppers, cut into rings

Brown meat, 1/3 at a time in oil in a 8 quart dutch oven. Remove and cook onion and garlic in butter until tender. Drain tomatoes, reserving liquid. Cut tomatoes into quarters. Stir tomatoes, reserved liquid, kidney beans with liquid, tomato paste, chili powder, salt, beef stock, tabasco into chili mixture. Measure 3 quarts chili into 5 quart dutch oven. Stir in 6 cups of meat. Stir remaining meat into chili in 8 quart dutch oven. Heat to boiling, reduce heat, cover and simmer, stirring occasionally for 2 to 2 1/2 hours (1 hour if hamburger is used). Chili can be made to this point in advance. Refrigerate no longer than 48 hours. Skim fat from chili. Heat until hot, about 20 minutes. Mix 1/2 cup water and 5 tablespoons cornstarch. Stir cornstarch mixture and 2/3 of the green peppers into chili in 8 quart dutch oven. Mix remaining water and cornstarch, and stir with remaining green peppers into chili in 5 quart dutch oven. Simmer both, stirring occasionally, for 5 minutes.

Yoshiko Seavy
(Joe's Mother)

DUMPLINGS

2 cups	maple syrup
2 cups	water
2 cups	pastry flour
4 tsps.	baking powder
1 tsp.	salt
2 tbsps.	shortening or butter
3/4 cup	milk

Mix the maple syrup and the water in a wide saucepan with a tight-fitting lid. Bring to the boiling point.
Sift and measure the flour, then sift again with the baking powder and salt, cut in the shortening. Add the milk at once, mix rapidly and drop by spoonfuls into the boiling syrup. Cover the kettle and cook for 20 minutes without removing the lid. Serve at once.
Serves six.

Micheline Demers
(Jasmin and Donat Chabot's Mother)

EASY TURKEY PIE

2 cup	cut-up cooked turkey
4 1/2 oz.	sliced mushrooms, drained
1/2 tsp.	salt
1 cup	shredded swiss cheese
1/2 cup	sliced green onion
3/4 cup	bisquick
3	eggs
1 1/2 cup	milk

Heat oven to 400 degrees. Grease pie plate, 10". Sprinkle turkey, mushrooms, onions, salt and cheese in pie plate. Beat remaining ingredients until smooth; 15 seconds in blender on high or 1 minute with hand beater. Pour into plate. Bake for 30 to 35 minutes, until knife inserted between center and edge comes out clean. Cool for 5 minutes. Serves 6 to 8.

Mary Ann Piccioni
(Joey's Mother)

POTATO CASSEROLE

1/2 stick	butter or margarine
1 pint	sour cream
1 can	cream of celery soup
1/2 cup	chopped onion
2 cups	shredded colby or sharp cheese
2 lb. pkg.	frozen brown potatoes

Melt butter and cool. Add next four ingredients, saving a handful of cheese to sprinkle on top. Add garlic salt and parsley to taste. Stir in potatoes. Pour into oblong casserole and bake at 350 degrees for 1 hour or at 325 degrees for 1 1/2 hours.

JoAnn Chappie
(Drew's Mother)

COUNTRY NOODLES

1/2 lb.	sliced bacon
1 lb.	very fine egg noodles
3 cups	cottage cheese
3 cups	dairy sour cream
2 cloves	garlic, crushed
2	onions, minced
2 tbsps.	worchestershire sauce
	dash liquid hot pepper seasonings
4 tsps.	salt
3 tbsps.	prepared horseradish
1 cup	grated Parmesan cheese
	extra sour cream, if you like

Fry bacon until crisp. Drain on paper towels and crumble. Cook noodles in boiling salted water until tender. Drain well. Mix all remaining ingredients, except Parmesan cheese and extra sour cream, in a large bowl. Add noodles and bacon and toss with two forks until well mixed. Turn into a deep 3 1/2 quart buttered casserole. Cover and bake in a moderate oven, 350 degrees, for 30 to 40 minutes or until heated through. Remove cover, sprinkle surface with 1/4 cup Parmesan cheese. Broil until golden. Serve remaining Parmesan cheese to sprinkle over each portion and extra sour cream, if you wish.
Makes 12 servings.

Kathy Johnson
(Andy's Mother)

CRANBERRY SALAD

1 box	cherry gelatin
3 tbsps.	sugar
1 can	whole cranberry sauce
1/2 cup	chopped celery and walnuts, each
1 cup	sour cream

Dissolve jello in 1 cup boiling water. Add Cranberry sauce and sugar. Chill. when the mixture begins to jell, add the remaining ingredients.

Nancy Roberts
(Hans Walser's Grandmother)

BOBBY'S FRY CHIPS

The secret to these chips is the potatoes. Do not use Idaho Baking potatoes. Use new potatoes, either red or white skinned.

Very thinly slice potatoes. I use the thinnest blade of the food processor. Place in cold water. Heat oil in deep fryer to 400 degrees. when ready to cook, pat potato slices dry. Add to hot oil and cook until golden brown. This only takes a minute or two. Sprinkle with salt and serve immediately.

NUTTY BAKED SQUASH

2	acorn squash
2/3 cup	cracker crumbs
1/3 cup	coarsely chopped pecans
1/3 cup	melted butter
3 tbsps.	brown sugar
1/2 tsp.	salt
1/4 tsp.	nutmeg

Cut each squash in half and remove seeds and fibers. Combine ingredients in a bowl. Spoon 1/4 of mixture into each half shell. Bake in an ungreased baking dish at 400 degrees for 30 minutes.

Microwave Method
Pierce whole squash and place in microwave oven on HIGH for 8 - 10 minutes. Let stand 5 minutes. Cut in half; remove seeds. Place them, cut side up, in a glass baking dish. Fill centers as above. Cover with plastic wrap. Continue cooking on HIGH for another 3 - 4 minutes, until filling is bubbly. Let stand, covered to - 3 minutes before serving.

JoAnn Chappie
(Drew's Mother)

SQUASH CASSEROLE

1 cup	diced medium sharp cheese
1 1/2 cups	cooked squash, yellow or zucchini
1 cup	fresh, soft bread cubes
1 tbsp.	chopped parsley
1 tbsp.	chopped onion
3 tbsps.	melted butter
1 cup	scalded milk
1	egg, beaten
	salt and pepper to taste

To scalded milk add bread cubes, butter and cheese. Mix together remaining ingredients and add to milk mixture. Mix well. Pour into 1 1/2 quart greased baking dish. Bake in shallow pan of water for 1 hour at 350 degrees.

Diana Pumphrey
(Lloyd's Mother)

CRANBERRY CHUNEY

1 cup	water
1/2 cup	sugar
3/4 cup	powdered brown sugar
1/4 cup	grated orangerind
3/4 cup	cider vinegar
1 sm.	onion, thinly sliced
2 med.	apples, peeled and finely chopped
1/2 tsp.	salt
1 tsp.	ground ginger
1/2 tsp.	mace
1/2 tsp.	curry powder
1 qt.	fresh cranberries, 1 package
1/2 cup.	raisins or currents
3/4 cup	orange juice

Combine first four ingredients in a large sauce pan. Bring mixture to a boil, reduce heat and simmer about 30 minutes. Add next seven ingredients, bring to boil. Reduce heat and simmer for 30 minutes, stirring occasionally.
Add remaining ingredients, stirring well, simmer for 10 minutes or until cranberries pop.
Serve with pork or poultry, or with cheddar cheese spread, on fruits, crackers or on scones.

Kathy Johnson
(Andy's Mother)

TOLL HOUSE COOKIES WITH OATMEAL

Follow the recipe for Toll House Cookies on the back of Nestles Morsels package, but use these substitutions:

1. Use only 1 1/2 cups of flour.
2. Add 2 cups oatmeal.
3. Use only the smaller bag of Nestles Chocolate Morsels.
4. Add 1 1/2cups of raisins, if desired.

Bake for shorter amount of time, approx. 8 minutes.

LeeAnn Michener
(Brian's Mother)

PUMPKIN ROLL

Cake:

3	eggs
2/3 cup	pumpkin
1 tsp.	baking soda
2 tsp.	cinnamon
3/4 cup	sugar
3/4 cup	flour
	chopped nuts, optional

Filling:

1 cup	powdered sugar
1 tsp.	vanilla
8 oz.	cream cheese, softened
4 tbsp.	butter, softened

Beat eggs for 5 minutes with mixer. Add sugar and beat again. Stir in other cake ingredients. Pour into well-greased jelly roll pan; cookie sheet with sides. Sprinkle with chopped nuts. Bake at 375 degrees for 15 to 20 minutes.

Combine and beat all the filling ingredients. When cake is done, slip it immediately onto wax paper. Coat with powdered sugar and roll up with wax paper for about 20 minutes. Unroll and spread with filling, then roll up again. Chill or freeze. Makes elegant dessert.

GINGERBREAD

2 cups	flour
1 cup	sugar
4 tsps.	cinnamon
2 tsps.	ginger
1 tsp.	nutmeg
1 tsp.	baking soda
1/4 tsp.	salt
1 cup	oil
2	eggs
1 cup	dark molasses
1 cup	buttermilk

Mix together first 7 ingredients, then add oil, eggs and molasses. Blend them well. Add buttermilk last. Pour into greased and floured 9 x 13" pan. Bake at 325 degrees for 45 minutes. Serve warm with vanilla ice cream or whipped topping.

Anna Della Penna
(Mark's Mother)

GRANDMOTHER'S PINEAPPLE UPSIDE DOWN CAKE

1/4 cup	butter or margarine
2/3 cup	brown sugar
1 lg. can	sliced unsweetened pineapple
2	egg yolks
3/4 cup	sugar
1/4 cup	pineapple juice, from can above
3/4 cup	flour
1/2 tsp.	baking powder
2	egg whites, beaten stiff
pinch of salt	

Melt butter in iron skillet or any other heavy flat pan. Cool slightly, add brown sugar, spread over bottom of pan and arrange pineapple slices on top.
At this time centers of pineapple may be filled with cherries or nut meats if desired. For Easter I wait until after baking and trim with green coconut and jelly beans. Set aside.

Sift together flour, salt and baking powder. Set aside.

In small bowl beat egg whites until stiff. In larger bowl beat yolks until creamy, and gradually add sugar. Continue beating. Add pineapple juice which has been brought to boiling; measure after boiling. Mix well and add dry ingredients. Fold in egg whites and pour over pineapple slices.

Bake at 325 degrees about one hour. Top will be quite crusty. Invert on heat proof plate immediately. Allow pan to remain on top for a minute or two, so that all juices and pineapple will be on cake. Serve with unsweetened whipped cream.

Joan G. Reid

APPLE CRISP

4 cups	cooking apples, sliced
1 tbsp.	lemon juice
1/3 cup	sifted flour
1 cup	rolled oats, uncooked
1/2 cup	brown sugar
1/2 tsp.	salt
1 tsp.	cinnamon
1/3 cup	butter, melted

Place apples in greased baking dish. Sprinkle with lemon juice. Combine dry ingredients, add butter, mixing until crumbly. Sprinkle crumb mixture on top of apples. Bake at 375 degrees for 30 minutes until apples are tender.

Yoshiko Seavey
(Joe's Mother)

DEEP-DISH CRANBERRY APPLE RAISIN

Crust:

1 1/4 cups	all purpose flour
1/4 cup	chilled solid vegetable shortening
3 tbsp.	chilled butter, cut into pieces
1/4 cup	ice water

Fillings:

2 1/2 lbs.	tart green apples, very thinly sliced
1/3 cup	all purpose flour
1 1/2 cup	cranberries
1 cup	sugar
1/3 cup	finely shredded orange peel
1 cup	golden raisins
1/2 cup	orange juice

1	egg, beaten to blend
1 tbsp.	sugar

Mix flour, shortening, butter until it resembles coarse meal. Mix in water, 1 tbsp. at a time to form soft, crumbly dough. Gather into ball; flatten into disc. Wrap in plastic and refrigerate at least 45 minutes.

Mix apples and flour in large bowl. Chop cranberries, 1 cup sugar and orange peel in processor. Add to apples. Mix in raisins and orange juice. Cover and let stand 30 minutes at room temperature.

Preheat oven 400 degrees. Spoon filling into 10-cup souffle dish. Roll dough out on heavily floured surface to 11" round. Place dough atop dish. Trim to 1/2" overhang. Crimp edges, pressing to dish sides. Pierce dough with knife in several places. Bake for 15 minutes. Reduce oven to 375 degrees, brush top with egg, sprinkle with sugar. Bake for about 45 minutes, until golden brown.

Minsook Preston
(Paul's Mother)

THE BEST PUMPKIN PIE

1	pastry shell, unbaked
15 oz.	pumpkin puree, thick
3	eggs, slightly beaten
8 oz.	sugar
1/2 tsp.	salt
1 tsp.	cinnamon
1/4 tsp.	cloves
1/2 tsp.	nutmeg
1/2 tsp.	ginger
1 cup	milk
juice and rind of lemon	

Prepare pie crust. Combine eggs, sugar, salt, spices and lemon, beat them well. Blend in pumpkin and milk, beat until well mixed. Turn into pie crust. Bake at 450 degrees for 10 minutes, and then at 350 degrees for 40 to 45 minutes.

It is done when inserted fork comes out clean.

Serve with whipped cream.

Christmas Favorites

Esther Walse

HOLIDAY TUNA TREE

1	12 1/2 oz. can plus
1	6 1/2 oz. can chunk light or solid white tuna, drained and flaked
2 pkgs.	cream cheese, softened, 8 oz. each
1 tbsp.	lemon juice
1/4 cup	finely chopped olives
1/2 cup	finely chopped walnuts
1/4 tsp.	salt
1 1/2 tsp.	dry mustard
1/8 tsp.	pepper
1/2 tsp.	thyme

In a large bowl, combine cream cheese and tuna. Add remaining ingredients and stir well. Shape mixture in the form of a tree on a serving plate and refrigerate. Decorate with garlands of small paisley leaves, red and green peppers cut into stars, and a lemon wedge shaped star for tree top.

Mary Ann Piccioni
(Joey's Mother)

LIPTON FONDUE AMERICAN

1 envelope	lipton onion soup mix
2 cups	tomato juice
4 tsps.	lemon juice
1 lb.	american cheese, shredded
	french bread, cut into bite-size pieces

Combine soup mix, tomato juice, and lemon juice in saucepan. Heat slowly. As juice simmers, add small portions of cheese. Keep stirring until cheese melts. Keep warm in fondue pot. Spear your own piece of bread and dip into fondue. Serves 4 to 6.

Jane Kunsch
(Kurt's Mother)

FLAVORFUL FRIED GOOSE

1 to 3	goose breasts
1/4 cup	salt
2 tbsps.	vinegar
1 to 2 quarts	water
1 cup	flour
	garlic salt
	onion salt

Batter:

1 cup	flour
1 tsp.	baking powder
1/2 tsp.	salt
1	egg
1 cup	milk
1/4 cup	vegetable oil

Make batter. Combine batter ingredients and whip. Skin goose breasts and cut into 1/4" thick strips. Place in boiling water to which the salt and vinegar has been added. Boil for 20 to 30 minutes, rinse and lightly roll strips in flour mixed with garlic and onion salt. Dip into batter and fry until golden brown.

Diana Pumphrey
(Lloyd's Mother)

LANCASHIRE HOT POT

6	lamb chops, trimmed of all visible fat
1 cup	mushrooms, whole
6	med. size potatoes sliced 1/2" thick
3	onions, sliced
1 tsp.	pepper corn
1/2 cup	chopped parsley, reserve some for garnish

Layer a buttered casserole with chops, mushrooms, parsley, potatoes and onions with last layer of potatoes. Brush with butter and add inch of water. Cover pot and cook at 400 degrees for 30 minutes, reduce heat to 275 degrees and simmer 2 hours. Remove lid last half hour and check broth and let potatoes brown. Sprinkle garnish of parsley and serve.

Landra Prins
(Henri's Mother)

PINEAPPLE - CHEESE SALAD

(a party salad - rich but delicious)

1 can	(1 lb. 4 oz.) shredded pineapple
1/2 cup	sugar
1/2 cup	water
1 (3 oz.)	pkg. lemon jello
1 1/2 cups	plain American cheese, grated
1 cup	chopped walnuts
1 cup	heavy whipping cream, whipped

Bring to boiling pineapple, sugar and water. Pour over lemon jello. Stir well. Let cool.
When mixture begins to set, add grated cheese, chopped walnuts and 2/3 of the whipped cream. Chill. Serve on lettuce leaves, topped with mayonnaise to which the remainder of whipped cream has been added. A little maraschino cherry juice with a few chopped cherries can be added in the dressing.

Hints: Buy the bulk American cheese and freeze before grating.

Nancy Roberts
(Hans Walser's Grandmother)

7-UP SALAD

1 lg. pkg.	cream cheese
1 cup	crushed pineapple, drained
1 tsp.	vanilla
3 ozs.	lemon or lime jello
	green or yellow food coloring
6 ozs.	bottle 7-up
1/2 cup	pecans, chopped
1 tsp.	sugar
1 cup	boiling water

Dissolve jello in hot water, then cool. Cream this mixture into cheese and beat until smooth. Stir in pineapple, sugar, vanilla, nuts and food coloring. Stir in 7-up. Pour into mold and chill. Just before mixture sets, stir to keep nuts from coming to the top.

Diana Pumphrey
(Lloyd's Mother)

CREAM CHEESE NUT BARS

1/3 cup	brown sugar
5 tbsps.	butter
1/4 cup	chopped nuts
1 cup	flour
8 oz.	cream cheese
1/2 cup	sugar
1	egg
2 tbsps.	milk
1 tsp.	vanilla

Combine first four ingredients. Set aside one cup of mixture. Press remainder into 8" square pan. Bake 10 to 12 minutes at 350 degrees.
Mix until creamy the cream cheese, sugar, egg, milk, lemon juice, and vanilla. Pour into crust. Sprinkle remaining crumbs on top and bake 20 to 25 minutes at 350 degrees. Let cool 2 hours and refrigerate.
Makes 16 squares.

Pat Bradley
(Brad's Mother)

SCOTTISH LACE

1	egg, beaten light
1/2 cup	sugar
1 tbsp	melted butter
1 cup	rolled oats
1/2 tsp.	almond extract

Beat egg until light, add sugar slowly until fluffy. Stir in melted butter, oats and almond extract. Drop by teaspoons on greased baking sheet, wide apart, and flatten.
Bake at 325 degrees until brown, about 7 minutes. Curl over wooden spoon when warm and cool them.
Makes approx. 3 dozs.

Landra Prins
(Henri's mother)

UNFAILING POPOVERS

1 cup	flour
1 cup	cold milk
2	eggs
1/2 tsp.	salt

Mix flour and salt. Sift mixture over beaten eggs. Add milk all at once. Beat until without lumps. Grease muffin tins. Fill 2/3 full. Place in cold oven. Turn oven to 450 degrees and bake for 25 to 30 minutes or until light brown.
Makes one dozen.

Susan Trempe
(Bobby and Stephen's Mother)

CHRISTMAS SAND TARTS

1/2 cup	butter or margarine
1 cup	sugar
2	egg yolks
1	egg white - reserve other white for later
1 3/4 cups	flour
2 tsps.	baking power
1 tsp.	vanilla

Cream butter and sugar. Add egg yolks and white and vanilla. Mix well. Sift baking powder and flour together, slowly add to butter, sugar, egg mixture. blend well. Refrigerate dough until well chilled. Roll out very thin. Use holiday cutter to make shapes. Brush with reserved egg white and decorate with colored sugars, raisins, coconut, etc. Bake at 400 degrees for 8 minutes. Watch closely, so they do not burn.
This is my grandmother's recipe. I remember making these with my mother and enjoy doing the same with my two boys.

Susan Trempe
(Bobby and Stephen's Mother)

MAPLE SYRUP COOKIES

1 cup	shortening or butter
1 cup	brown sugar, firmly packed
2	eggs, well beaten
6 tbsps.	maple syrup
1 tsp.	vanilla
3-4 cups.	pastry flour
2 tsps.	baking powder
1/2 tsp.	salt

Cream the shortening and blend with sugar. Add the eggs and mix thoroughly. Stir in the maple syrup and vanilla.
Sift and measure the flour, then sift 2 cups with the baking powder and salt; combine with the creamed mixture. Add as much of the remaining flour as is necessary to make a dough stiff enough to roll and chill.
Roll thin and cut in shapes.
Bake on a greased baking sheet at 350 degrees for 6 to 8 minutes.
Makes approx. 5 dozs.

GRAHAM CRACKER TOFFEE

1 cup	packed brown sugar
1 cup	chopped nuts, walnuts or pecans
1 cup	butter or margarine
24	graham crackers

Turn on oven to 400 degrees. Grease 2 cookie sheets with sides. Lay the crackers, touching each other, on the cookie sheets. Use a medium sized sauce pan. Turn on stove to medium heat. Melt the sugar and butter. Once it starts to bubble, cook for 4 more minutes. Turn off heat. Add nuts and stir. Pour the mixture over the crackers. Bake for 10 minutes. Cut into pieces before they are entirely cool. Remove from pan and finish cooling on a cookie rack.

Pat Bradley
(Brad's Mother)

BOURBON BALLS

6 ozs.	semisweet chocolate pieces
3 tbsps.	light corn syrup
1/4 cup	bourbon
1/2 cup	sugar
1 1/4 cup	crushed vanilla wafer cookies approx. 36 pieces
1 cup	pecans, chopped finely
4 ozs.	chocolate decorating sprinkles

Melt chocolate pieces in top of a double boiler over simmering water; remove from heat. Blend in corn syrup and bourbon; stir in sugar, vanilla wafers and pecans until well combined. Roll mixture a rounded teaspoonful at a time into balls between palms of hands. Roll balls in chocolate sprinkles to coat generously, pressing firmly as you roll. Place in a jelly-roll pan; cover and chill several hours. great for gift giving.

Susan Trempe
(Bobby snd Stephen's Mother)

PEANUT BUTTER BARS

1 tsp.	vanilla
1/2 cup	brown sugar
1 1/2 cup	sugar
1/2 cup	butter
4	eggs
2 cup	flour
1/2 tsp.	salt
2 tsp.	baking powder

Chocolate Glaze:

1 cup	powdered sugar
1 tbsp.	cocoa
3 tbsps.	milk

Cream together brown sugar, sugar and butter, add eggs and vanilla. Sift dry ingredients and add to the creamy mixture.
Spread in greased cookie sheet with sides.
Bake at 350 degrees for 20 minutes.
Cool and frost with chocolate glaze.

Lee Ann Michener
(Brian's Mother)

NOSTALGIA SPONGE CANDY

1 cup	sugar
1 cup	dark corn syrup
1 tbsp.	vinegar
1 tbsp.	baking soda

Combine sugar, corn syrup and vinegar in heavy saucepan.
Cook over medium heat, stirring until sugar dissolves.
Continue cooking, without stirring, until mixture reaches 300 degrees on candy thermometer or until a little of the mixture dropped into cold water becomes very brittle.

Remove candy from heat. Quickly stir in baking soda; mix well. As it foams, pour into lightly buttered pan. Do not spread. Cool and break into pieces.
Makes 1 pound candy.

Joan G. Reid

FILLED DATES

pitted dates, sliced center
creamy peanut butter
granulated sugar

Fill dates with peanut butter and roll in granulated sugar to coat. Refrigerate before serving.

Jane Kunsch
(Kurt's Mother)

ROGELACH

1 cup	unsalted butter, softened
2 pkgs.	(3oz. each) cream cheese, softened
2 3/4 cups	unsifted flour
1/4 tsp.	salt
3/4 cup	sugar
1/3 cup	seedless raisins, chopped
1/4 cup	chopped walnuts
2 tsps.	cinnamon
1	egg yolk, slightly beaten

Cream butter and cream cheese until light and fluffy. Add flour and salt; continue mixing until well combined. Divid dough into 9 equal pieces. Wrap and chill for at least two hours or overnight.

Combine 1/2 cup sugar, raisins, nuts and cinnamon. Preheat oven to 375 degrees. Work with one piece of dough at a tim keep remaining refrigerated.

Roll dough into 8" circle. Sprinkle with sugar mixture. Cut into 8 pie shaped wedges. Start at base of each wedge and roll to the point. Place point-side down on ungreased cook sheet. Brush with egg yolk and sprinkle with remaining 1/4 cup sugar.
Bake for 15 minutes or until golden brown. Cool on wire racks. Repeat with remaining dough.
Makes approx. 6 dozs.
(cookies for Christmas season)

JoAnn Chappie
(Drew's Mother)

SAND DABS

7/8 cup	shortening
4 tbsps.	confectioner's sugar
1 cup	finely chopped nuts
2 tsps.	vanilla
2 cups	flour
2 tsps.	water, you may need a drop more
pinch of salt	

Cream shortening and sugar. Stir in flour, nuts, vanilla and water. Dough will be stiff. Roll into small rolls, 1 1/2" long. Bake 15 minutes at 350 degrees. Roll in confectioner's sugar.

Diana Pumphrey
(Lloyd's Mother)

CRUNCH CHRISTMAS COOKIES

1/2 cup	butter or margarine
1/2 cup	brown sugar
1/2 cup	white sugar
1	egg, well beaten
1 tsp.	vanilla
1 cup	flour
1/2 tsp.	soda
1/4 tsp.	cinnamon
1/4 tsp.	salt
1/4 tsp.	baking powder
1 cup	rolled oats
1 cup	cornflakes
1/2 cup	coconut
1/2 cup	chopped pecans

Cream butter, add sugars, then egg and vanilla. Sift dry ingredients together and add to creamed mixture. Last, add cornflakes, oats, coconut, and nuts. Roll into small balls and place about 2" apart on greased cookie sheet. Bake at 350 degrees for 10 to 15 minutes.
Makes approx. 3 dozs.

Pat Bradley
(Brad's Mother)

AUNT MARY'S SUGAR COOKIES

3 cups	flour
1 1/4 cup	sugar
1 tsp.	baking powder
1/4 tsp.	salt
1 cup	butter
1 tsp.	vanilla
3	eggs

Sift dry ingredients. Add butter, vanilla, and unbeaten eggs. Roll thin. Cut and bake at 350 degrees until edge is light brown.

Pat Bradley
(Brad's Mother)

SCOTTISH SEASONAL SHORTBREAD

(Cut out different shapes according to the season)

1/4 lb.	butter or margarine
1/4 cup	honey or maple syrup (I prefer maple syrup)
1 1/2-2 cups	pastry flour

Cream butter and sweetening. Stir in flour 1/2 cup at a time. Roll dough 3/8 to 1/2" thick. Cut into shapes. Bake at 350 degrees for 15 to 20 minutes.

Mimi Herschkowitz
(Hans Walser's Mother)

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